



WEYERMANN® CARAAMBER®

Made from the finest German quality brewing barley. Due to our special manufacturing process CARAAMBER® improves the stability and refines the taste in the beer. It intensifies the beer color and lends the beer a dark red shine.

Sensory: Toffee, caramel and bread notes

Caramel malt for reddish beer styles with complex aroma profile, typically for:

- **Amber Lager;** International Amber Lager, Franconian Red Beer
- **Pale Ale;** Session Pale Ale
- **IPA;** Red IPA, Session IPA
- **Amber Ale;** Best Bitter, Strong Bitter
- **Brown Ale;** Dark Mild, British Brown Ale, American Brown Ale, London Brown Ale
- **Porter;** Baltic Porter
- **Strong Ale;** Scotch Ale, Imperial Red Ale
- **Sour Ale;** Flanders Red Ale, Oud Bruin

Recommended addition: up to 20%

Enzyme activity: none

Color: 60 – 80 EBC | 23.1 – 30.6 Lovibond

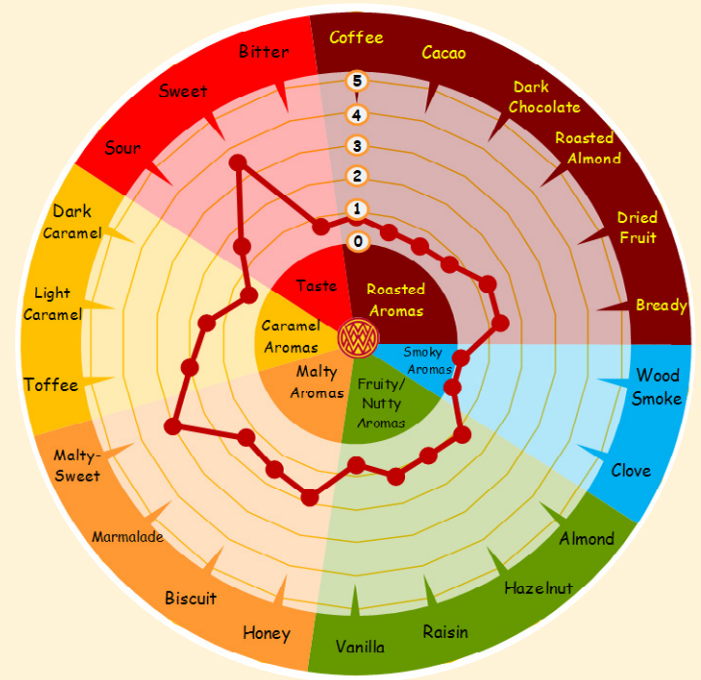


Shipping units: 25-kg/55-lb bag, BigBag, bulk

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® CARAAMBER®



Parameter	Minimum	Maximum	Unit
Moisture content		4.5	%
Extract (dry substance)	75		%
Color (EBC)	60	80	EBC
Color (Lovibond)	23.1	30.6	Lovibond